

# A WORLD OF *summer* FLAVOURS

DISCOVER OUR  
NEW WORLD  
GRILLS



**Verstegen** adds that extra something.



# DISCOVER THE WORLDLY *flavours* OF THIS SEASON



**WORLD GRILL KOREAN**

### Flavour

World Grill Korean is an oil-based marinade infused with the rich flavours of Korean cuisine. It delivers a bold blend of garlic, ginger, chilli, kimchi, and sesame, all balanced by a deep umami taste. The perfect combination of light sweetness and a subtle spicy kick.

### Appearance

This oil marinade gives a beautiful shine and has a deep red-brown colour, with visible sesame seeds and coarsely ground chilli flakes.

### Application

World Grill Korean is versatile and works beautifully with pork, chicken, beef, fish, vegetables, and rice. Try it on Korean-style spare ribs, chicken thighs, grilled vegetables or spiced fried rice. It also makes a fantastic dressing for salads and poke bowls. The marinade adheres well and is ready to use instantly, with no marinating time required.



**WORLD GRILL PESTO**

### Flavour

World Grill Pesto is a herb-infused oil marinade with the distinctive taste of classic pesto. It features basil and garlic, delivering a rich, savoury flavour with a fresh herbal twist.

### Appearance

This oil marinade provides a light sheen and has a vibrant green colour, with visible basil pieces.

### Application

World Grill Pesto is incredibly versatile, perfect for meat, poultry, and vegetables. Try it with grilled chicken, beef steak, pork roulade, baby new potatoes, fresh salads and roasted vegetables. The marinade adheres well and is ready to use instantly, with no marinating time required.



## INSPIRE AND SURPRISE WITH THE NEW WORLD GRILLS: KOREAN & PESTO!

World Grill Korean and Pesto are the latest additions to the World Grill range—two unique marinades with bold, distinctive flavours. From the herbaceous, savoury taste of pesto to the deep umami richness of Korean cuisine, these marinades bring effortless flavour and versatility to your dishes.

### The benefits of our World Grills:

- Marinades made with plant-based oils
- Ready to use instantly (no marinating time required)
- Optimal adhesion for even coating
- Beautiful shine and intense flavour for any fresh product
- Nearly all World Grills carry the Pure Label



# Thai

## LAMB LEG SKEWERS

### Ingredients:

- 1 kg Lamb leg
- 100 g Red bell pepper (diced)
- 100 g World Grill Thai Adventure pure (Article No. 410002)
- 10 Skewers
- 100 g Green courgette (diced)

### Preparation:

- Cut the lamb leg into 2 x 2 cm cubes.
- Marinate the lamb leg with **World Grill Thai Adventure pure**.
- Cut the bell pepper and courgette into small cubes.
- Thread the lamb, courgette, and bell pepper onto the skewers, alternating until the skewer is full.
- Consumer advice: Grill the Thai lamb skewer to a perfect medium-rare.



## VIETNAMESE ribs

### Ingredients:

- 1 kg Spareribs
- 25 g **Spice Mix for Spareribs pure** (Article No. 381913)
- Vietnamese sauce** (Article No. 115303)

### Preparation:

- Rub the spareribs with the **Spice Mix for Spareribs pure**.
- Vacuum seal the spareribs and cook them sous vide at 85°C for 3 hours.
- Grill the spareribs.
- Brush the spareribs with the **Vietnamese sauce**.



## BLACK BEAN *chicken*

### Ingredients:

1 kg Chicken thighs  
800 g **Black Bean sauce**  
(Article No. 369402)  
30 g **Binding DS pure**  
(Article No. 371278)  
500 g Stir-fry vegetables  
200 g Bimi (baby broccoli)  
35 g **Japanese Chicken spices  
fine pure** (Article No. 005483)

### Preparation:

- Cut the chicken thighs into cubes.
- Mix the **Binding DS pure** with the **Japanese Chicken spices fine pure**.
- Combine the spice mixture with the stir-fry vegetables and bimi.
- Add the **Black Bean sauce** and mix well to coat all ingredients evenly.
- Vacuum seal the mixture for optimal flavour infusion.
- Cook sous vide in the oven at 85°C or braise in a Dutch oven on the barbecue for 3 hours.

## *Japanese* **CHICKEN WINGS**

### Ingredients:

1 kg Chicken wings  
100 g **World Grill Japanese Flower pure**  
(Article No. 410702)  
Skewers

### Preparation:

- Marinate the chicken wings with **World Grill Japanese Flower pure**.
- Thread 3 to 5 marinated wings onto a skewer.
- Cook the skewers on the barbecue or in a convection oven at 160°C.
- Grill until the internal temperature reaches 72°C.



## ASIAN PULLED PORK *wrap*

### Ingredients:

- 10 Wraps
- 1 kg Pork neck (boneless)
- 50 g **Ketjap composition**  
(Article No. 300702)
- 700 g **Ketjap sauce**  
(Article No. 115703)
- 80 g **World Grill Indonesian pure**  
(Article No. 407902)

### Preparation:

- Rub the pork neck with **Ketjap composition**.
- Cook sous vide at 85°C for 5 hours until tender.
- Place the cooked pork in a mixer and shred it into pulled pork.
- Add the **Ketjap sauce** to the pulled pork and mix well to evenly coat.
- Distribute the pulled pork evenly over the wraps.
- Lightly brush the wraps with **World Grill Indonesian pure**.

## *tandoori* CHICKEN THIGHS

### Ingredients:

- 1 kg Boneless, skinless chicken thighs
- 80 g **World Grill Indian Tandoori pure**  
(Article No. 1112102)
- 500 g Asian stir-fry vegetables
- 200 g Mixed peppers diced

### Preparation:

- Halve the chicken thighs and marinate them with **World Grill Indian Tandoori pure**.
- Layer the Asian stir-fry vegetables and the marinated chicken thighs in an oven dish, arranging them overlapping like roof tiles.
- Sprinkle the diced mixed peppers evenly over the dish.
- Cook in a closed barbecue or oven until the chicken reaches an internal temperature of 68°C.





## INDIAN burger

### Ingredients:

900 g Minced beef and pork 50/50  
 250 g **Sliceable Garlic sauce**  
 (Article No. 017601)  
 30 slices Streaky bacon  
 100 g Water  
 30 g **Budget Binding vero pure**  
 (Article No. 581710)  
 25 g **Hamburger mix 30 fine pure**  
 (Article No. 897002)  
**World Grill Indian Mystery pure**  
 (Article No. 463002)  
**Sesame seeds**  
 (Article No. 099378)

### Preparation:

- Mix the **Hamburger mix 30 fine pure**, **Budget Binding vero pure**, and water with the minced meat until well combined.
- Portion the mixture into 100 g burgers.
- Slice a piece of **Sliceable Garlic sauce** and place it in the centre of one burger.
- Place another burger on top and shape into a ball, ensuring the edges are well sealed.
- Press the ball into a burger shape, ensuring the garlic sauce is enclosed.
- Coat the sides of the burger with **Sesame seeds**.
- Cross two slices of streaky bacon and wrap the burger securely.
- Press the burger into shape again for a firm structure.
- Brush the top of the burger with **World Grill Indian Mystery pure** for an extra layer of flavour.

## BBQ NOODLE SALADE

### Ingredients:

50 g Soba noodles  
 20 g Bean sprouts  
 30 g Pak choi  
 30 g Red onion (sliced)  
 30 g Green asparagus  
 30 g Red bell pepper  
 30 g Cucumber  
 5 g Red chilli rings  
 100 g **Veronaise**  
 (Article No. 113902)  
 5 g **Salad stabiliser**  
 (Article No. 291303)  
 100 g **Asian Black Pepper sauce**  
 (Article No. 477502)  
 200 g Shiitake mushrooms

### Preparation:

- Cook the soba noodles according to the instructions, then rinse with cold water to stop the cooking process.
- Cut the vegetables into julienne strips.
- Blanch the green asparagus briefly in boiling water, then cool immediately in ice water to preserve its colour and texture.
- Mix the **Veronaise** with the **Asian Black Pepper sauce** until well combined.
- Combine the noodles with the sliced vegetables and the **Salad stabiliser**, ensuring an even mix.
- Add the **Veronaise** and **Asian Black Pepper sauce** mixture to the noodles and toss everything together.
- Present the salad in a serving bowl, ready to enjoy!





## BBO BEEF rolls

### Ingredients:

- 10 Beef schnitzels (topside)
- 300 g Red pepper strips
- 300 g Courgette strips
- 10 Skewers
- 80 g **World Grill Indonesian pure** (Article No. 407902)
- Kibbled Onion flakes pure** (Article No. 104178)

### Preparation:

- Lay out the beef schnitzels on a clean surface.
- Cut the pepper and courgette into thin strips.
- Place a few strips of pepper and courgette inside each schnitzel.
- Roll up the schnitzels tightly, securing the filling inside.
- Marinate the rolled schnitzels with **World Grill Indonesian pure** for enhanced flavour.
- Garnish with **Kibbled Onion flakes** for extra texture and taste.



## Asian PORK BUNS

### Ingredients:

- 1 kg Pork neck (boneless)
- 80 g **World Grill Indonesian pure** (Article No. 407902)
- 200 g pickled gherkin/cucumber (julienne-cut)
- 200 g carrot (julienne-cut)
- 20 Bao buns
- Asian Black Pepper sauce** (Article No. 477502)
- Spring onion (for garnish)

### Preparation:

- Marinate the pork neck with **World Grill Indonesian pure**.
- Grill the pork neck, then cook it indirectly on the barbecue at 165°C until it reaches an internal temperature of 68°C.
- Slice the pork into even, tender pieces.
- Steam the bao buns for 3 minutes at 85°C until soft and fluffy.
- Assemble the bao buns by layering with sliced pork, carrot and gherkins.
- Drizzle with **Asian Black Pepper sauce** and garnish with spring onion.



## LEMON CORIANDER *salad*

### Ingredients:

280 g Cucumber (deseeded, diced)  
150 g Bell pepper (coarsely chopped)  
240 g Onion (quartered rings)  
5 g **Salad stabiliser**  
(Article No. 291303)  
200 g **Veronaise**  
(Article No. 113902)  
200 g **Lemon Coriander sauce**  
(Article No. 116103)  
200 g Bimi (baby broccoli)  
200 g Carrot (julienne-cut)  
300 g Lettuce

### Preparation:

- Mix the **Lemon Coriander sauce** with the **Veronaise** until well combined.
- Add the dressing mixture to the salad vegetables.
- Gently mix everything together with the **Salad stabiliser**, ensuring a light and even coating.
- Present the salad in a suitable serving bowl.

## Chinese BBQ PORK BELLY

### Ingredients:

1 kg Pork belly (skinless, boneless)  
80 g **World Grill Chinatown pure**  
(Article No. 481202)

### Preparation:

- Score the pork belly on the fat side, cutting it into small dice-shaped sections without slicing all the way through.
- Marinate the pork belly thoroughly with **World Grill Chinatown pure**.
- Cook the pork belly indirectly on the barbecue at 165°C until it reaches an internal temperature of 68°C.
- Remove the pork belly from the barbecue and increase the temperature to 220°C.
- Sear the pork belly on all sides until it becomes crispy and golden brown.



# VERSTEGEN'S summer selection



Art.nr.	Product	Packaging	Contents	Pure
<b>World Grills</b>				
	407902 World Grill Indonesian	Drum	2,5 LT	
	410002 World Grill Thai Adventure	Drum	2,5 LT	
	410702 World Grill Japanese Flowers	Drum	2,5 LT	
	463002 World Grill Indian Mystery	Drum	2,5 LT	
	481202 World Grill Chinatown	Drum	2,5 LT	
	1112102 World Grill Indian Tandoori	Drum	2,5 LT	
<b>New</b>	1414502 World Grill Pesto	Drum	2,5 LT	
<b>New</b>	1414402 World Grill Korean	Drum	2,5 LT	
<b>Sauces</b>				
	115303 Vietnamese sauce	Pail	2,7 LT	
	115703 Ketjap sauce	Pail	2,7 LT	
	116103 Lemon coriander sauce	Pail	2,7 LT	
	369402 Black bean sauce	Pail	2,7 LT	
	017601 Sliceable garlic sauce	Stick	6 x 250 ML	
	477502 Asian black pepper sauce	Pail	2,7 LT	
	113902 Veronaise	Pail	5 KG	
<b>Spice Blends</b>				
	897002 Hamburger mix 30 fine	XL box	1,9 KG	
	300702 Ketjap composition	XL box	2 KG	
	381913 Spice mix for sparerib	Pail	12 KG	
	005483 Japanese chicken spices fine	Medium jar	4 x 400 G	
<b>Herbs &amp; Spices</b>				
	099378 Sesame seeds whole	Large jar	6 x 650 G	
	104178 Kibbled onion flakes	Large jar	6 x 610 G	
<b>Technical Additives</b>				
	581710 Budget binding vero	Bag	10 x 1 KG	
	371278 Binding DS	Medium jar	6 x 475 G	
	291303 Salad stabiliser	XL box	1,5 KG	

\*Based on recipes from February 2025. Changes in the assortment, article number, and printing errors reserved.



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the latest news!

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